

Are thousands of questions weighing upon every sincere and conscientious mind which cannot be settled by any amount of thinking, but which, in a way, settle themselves as one slowly and faithfully does the duty

This comes near being the whole philosophy of life, which is in no sense a settlement of ultimate questions, but which is always primarily the doing of the thing that presses to be done. He who is able faithway through the experience which is to be from the spiritual side one of the great sources of personal illumination.

To learn to leave things with God and to do one's work as if God could be trusted is to gain the repose and fullheartedness which permit one to pour out his whole life strength without worry, anxiety or dis-

It is the real elixir of life. It is the real fountain from which flow the waters of perennial youth. Sometimes it costs an effort, a tremendous effort, to say it is all right, but the man or woman who can say it is much better off for thus looking at the sunny side of the world than is the person who harbors a grievance against all mankind and walks through the world burdened with the somber thoughts of his disappointments. The discontented perhaps never stop to think how much worse off they could be; that no matter how few their pleasures there are those in the world who have fewer or none at all. That, given health and strength and the full possession of the senses, they are advantaged and blessed in the race of existence.

Keeping-

Up appearances may be considered vulger, but within rightful limits it indicates a tions for an increase of the vital processes prime essential to successful attainment. In the tissues thereby taking up more nutrithe matter of behavior, if one wishes to ment.

The walls of the rooms were of a delicate

shaded green with a dado of sea grasses

and mosses, while the ceiling was a dream

of sea shell tints. Sea mosses were fas-

Hanging from the chandeliers were dozens

narrow sea-green ribbon. Other groups of

shells were fastened with loops of ribbon to

The rambling studio was given over to

fancy articles which were offered for sale.

There were pin trays fashioned from hand-

the edge; pin balls which were made by in-serting a little cushion of pink velvet be-

tween a pair of small scallops and shell

jewel cases. There were pen wipers of

chamois skin and needle books with shell

Several pairs of large shells were utilized

as covers for dainty home-made cook books.

ome shells with a shirring of ribbon around

llop shells in pairs suspended by

At a Mermaids' Carnival-

tened on filmy lace curtains.

appear graceful and amiable he perforce makes an effort not only to seem but to be amiable and graceful. The recognition of what is seemly is the first step toward its With the decline of the kitchen and life in

apartments, grand functions and state oc- and comfort is the keynote. Porch sofas, casions are being left to those with spacious homes and limitless means. But the spirit of hospitality is not dead; only its outward forms are put upon a more simple and perhans more genuine hasis

Having eliminated from domestic service much that is superfluous, and having gained a broader knowledge of what constitutes fully and heartily to do that which lies in his hand is on the road to the settlement of all final questions. He is working his constitutes the art of living, the housekeeper of the future will dispense her income and time to all final questions. greater advantage than she has done in the past and her hospitality will subserve more than a single end. Nor shall its leading feature be confined to the woman's luncheon on which occasion the family needs find en-tertainment or shelter abroad until the dread hour of the function has passed

Laugh-

And grow fat is a saying that contains a deal of truth, and is worthy the attention of many sufferers of body and mind. We instinctively associate jollity with rotundity, and a sour disposition with a spare form. The rule is not without exceptions, for we often see people with little propensity to accumulate fat that are resplendent with fun and sunshine. Such persons are not boisterous, but possessed, it may be, with a quiet humor, are happy and make others happy, and they smile easily, and perhaps laugh softly, but they do not laugh loudly, and certainly do not cachinnate.

The convulsive movements that we call laughter exert a genuinely emphatic effect upon the physical organism. They cause the arteries to dilate so that they carry more blood to the tissues of the body and the heart to beat more rapidly, so that the flow of the blood through the vessel is hastened. It produces the best possible condi-

with blank pages within arranged for ad-

dresses, visits, records of books read, enter-tainments attended and memoranda.

Small silken bags were arranged in some

of the shells. These were to be utilized for

a variety of purposes. Some fine views

taken by an amateur photographer were

neatly mounted and fastened by a pair of

and green. Asparagus ferns and feathery

grasses were festooned from the corners

and sides to the center of the room, where

they culminated in a graceful mass of

greens. There was a miniature lake in the center of the table banked with moss and

feathery grasses. Green candles in silver

sticks with silver and green shades shed a



How Much-

The world is expected to live out of doors this summer is suggested by the range of Japaneseporch furnishings seen in the shops. Ease divans and settees show a wide range of shapes and are suggestive of extreme comfort for out-of-door life, many being fitted at the ends with small table arrangements and basket receptacles large enough for any number of newspapers, magazines, fans, writing materials and other sundries.

Some of the most inviting of the sofas are made of rattan or wicker in dark green shades with upholstered cushions or head rests of striped red and green cushion materials. Some of the more elaborate corner seats of rattan are constructed with extremely high, odd-shaped backs, with shelves placed here and there sufficiently large to hold a miniature summer library

within easy reach. Prairie grass rugs are notably handsome, reminding one of rag carpeting in weave, the moss green shades being the most popu-lar. This matting lends itself artistically to wall covering. Of the prairie grass are made hat racks, box seats, music racks, hall seats, tables and nearly everything else in furniture.

Of the Chinese and Japanese mattings are made fancy chairs, divans, settees, foot rests, cushions, paper racks and many kindred articles in combination with shaded bamboo. They make cool-looking wall covceilings and friezes, barred off with lattice work or irregular odd shapes in the bam- two tones producing a charming effect.

boo, and the remaining part of the wall of burlap or prairie grass matting in solid

Reed curtains are coming in many varieties and colors, so that they match almost every conceivable furnishing scheme. More serviceable than these are the Austrian prints; the foundation is cotton, with figures of dark red or green, and they make handsome draperies for doorways if they are perhaps a bit too pronounced for strict curtain use.

Dainty to a degree are the bobbinet curtains bordered with an applique of French cretonne roses and foliage in natural colors. Morning glories may be appliqued instead of the roses.

French madras is a comparatively new and fashionable curtain fabric. The usual run of colors are green and brown and ecru plended in the artistic fashion characteristic of French things everywhere.

The stained glass curtain is much loved. and in the inexpensive cottons is a capital substitute for the real thing, and particularly well suited for the country home hal window or the den or living room.

Emphatically picturesque, if not precisely a novelty, is a deep green net like mosquito netting, only finer and bordered with an applique of madras in harmonizing hue. The curtain of Italian filet is one of the most expensive window draperies in the modish list. Because of its cost and beauty erings and are used for entire rooms pan-eled off with split bamboo. They are most it is allowed to hang perfectly straight. The groundwork of cream net is inset with effective for the lower finishing of walls. The groundwork of cream net is inset with geometric and floral designs in white, the



Of original ideas and artistic propensities has made her hall into a dining room, and her dining room she has made into a morning room

The hall of her flat is octagonal in shape and has a passage leading out of it. It is not perfectly light, but is used only at night, since my lady takes her coffee and rolls in her morning room and is seldom at home at the luncheon hour. The walls, which consist chiefly of doors, are white, white woodwork and white distemper. Where the doors are not more than one foot apart the space between them is filled with pression of so many glimpses into unexpect-ed rooms and takes away much of the shut-

in feeling of the little rounded space. There is just room enough on one side for a Chippendale carving table, which does duty for a sideboard, and the chairs and table are Queen Anne, the former covered in white horsehair, the latter round, with a carved edge, cabriole legs and paw feet, none of which beauties is hid by a table-

cloth. The floor is of light wood and has a perfectly plain, soft scarlet rug in the center, and a big, golden leather screen shuts off the front door, so that if any belated visitors arrive during dinner they do not even catch a glimpse of the mise en scene, which. by the by, is exceedingly pretty when lit up by the rose-shaded electric light hanging from a slender iron chain just above

the dinner table. The three small bed rooms have creamy matting on the floors, over which are thrown rugs woven by hand in one of the arts and crafts schools. The window drap-eries are of white muslin and of a lattice the former close to the panes and the latter falling in straight full folds from the window tops to the sill. The lattice cloth is white, with a colored figure match-

ing the color of the rugs. The furniture in one room is of white enamel, in another of green ash, and in the third of bird's-eye maple. The walls are hung with white paper, powdered with single roses, the roses matching in color the general color scheme of the room—red roses for the room with the red rug. Each bed has a flowered center and a plain colored

border. A Novel-

And inexpensive decoration for the dinne table was evolved by one of the clever ones, with the result so charming that it may be publicly chronicled.

A head of cabbage that has been picked too late serves best, for the leaves open better then and are apt to be slightly curl-ed. Lay the cabbage on a flat plate or salver and press the leaves down and open with your hand firmly and gently so as not to break them off. When they all lie out kat stab the firm yellow heart through several timeswith your knife until its outlines are lost and then press flowers at random over the cabbage.

Roses are prettiest, but any flower which has a firm, stiff stem capable of holding the blossom upright will do. Press the stems down through the leaves and put in suffiseen when the flowers are in, form a de- ure.

lightful background far prettier than any basket.

Roses are best for all seasons, but autumn offers charming variations. The brilliant scarlet berries of the mountain ash or red thorn mingled with the deep, rich green of feathery asparagus make a delicious color symphony most appropriate to

A Water Lily-

Luncheon was given by a recent bride to her wedding attendants. The decorations were entirely in water lilies, ferns and vines. In the dining room the sideboard and mantelpiece were banked with lilies. The table was covered with the most spotess white and showy of linen, and reaching from the chandelier to the four corners of the table were vines of feathery green. The center piece was a flat, circular mirror edged with water lilies, with a tiny pot of maiden-hair fern in the center. The china service was pure white, dotted here and there with fine maiden-hair fronds.

The menu was in green and white. Sandwiches were tied with palest of green riboon. Salads were served on lettuce leaves, olives on beds of leaves and ice, and the fish course of timbales was served on little paper cups of pale green. The ices were in the form of pond illies and the white cake was iced in green. The confections and favors repeated the same colors.

The Methods-

Of cleaning silver are as many as the roses of June. Silver should be cleaned as seldom as possible, the frequency depending upon the daily care. The gradual wear of daily use and mere washing and wiping are considerable, and, when the rubbing with cleaning powders is added to that, we wonder there is any heirloom silver left.

If the silver is carefully washed and wiped according to the directions and then occasionally polished with a chamois, the cleanings need not be frequent. If silver tarnishes quickly, the housewife should look carefully to her traps and furnace, because this rapid discoloration is a pretty good indication of the presence of noxious gases. One of the best ways of cleaning large

pieces of silver that are covered with a great amount of ornamentation is to place them in a kettle of warm soda water and bring them gradually to the boiling point. Line the kettle with pieces of cloth and lay pieces of cloth between the silver. Rinse in clear, hot water and wipe with soft towels. Polish with chamois. There should be great caution against using too great pressure when rubbing the silver, for, especially if it is old, it may be bent easily and mis-

A most satisfactory way of cleaning silver is to rub the article all over with alcoho and polish with dry silver polish applied with a piece of soft cloth, old damask, or a silver brush when the pieces are ornament-Polish with old, clean damask and finally with the chamois. Pieces of silver that are seldom used

should be wrapped in cotton flannel cases, never in flannels or other woolens, because they cause it to tarnish. The same may be said of steel knife blades. Woolens cause them to rust, probably by absorbing moist-

Cushions-

Scented with dried geranium leaves are most grateful to invalids, as the laintest touch of some really natural scent is delicious, better far than manufactured sachet powders, which, as a rule, contain musk in some form, of all odors the most intolerable to those who do not use it. The dried leaves of rose geranium sewed up in little Swiss muslin bags and fastened to the lining of a gown will communicate a dainty perfume; and bags of the silk, or some sheer material, padded with the dried leaves, are delightful devices for scenting lingerie and cause the attire of her who uses them to exhale an aura of allurement.

Let the fresh or dried leaves soak in a water jug; they not only soften but tone and freshen the complexion, keeping the flesh healthy and firm. An excellent water for immediate use may be made by steep-ing the fresh leaves in hot water for one hour, then straining off the clear liquid. A cup of leaves, packed measure, to a pint of water is sufficient. A tablespoon of this in a pint of water is pleasant for a wash. The well-dried leaves of the geranium are equal to rose leaves for filling cushions and sachet bags. In fact, much of the rose water and perfume that is sold is from the common rose geranium. It is extensively used as a legitimate perfumery masure and adding it to the fat before mixing.

terlal, as agreeable as, if not equal to, true oil of roses.

Genuine-

Tollet soaps are, or at least ought to be, prepared from a superior quality of fat or by the cooked process, which may be imitated on a small scale as follows: Boil together in a large vessel one pound

twenty times its weight of clean fat (beef or lamb being excellent for (his purpose) for some hours until a thick mass is formed which will draw out in threads. By adding one-half cup common salt the soap separates, rising to the top. Let it remain until cold, when the soap is easily

It is still further improved and purified by remelting with a little water, an attractive white soap resulting. Perfuming may be accomplished at the melting stage by the addition of a few drops of essential oil. Oil of mirbane (which is artificial almond oil) is the cheapest, but the perfumes of real almond oil, citronella, cloves, or laven for are more agreeable.

Too Much-Care cannot be given the pantry, for it is

here that many false movements may be made and many false steps be taken if the place be not convenient in every detail. In most homes the baking is prepared here, for unless it is possible to prepare many dishes on a board shelf in the pantry it means that all the ingredients used must be carried from the pantry out into the kitchen to the table and back again when the baking is finished. In a most convenient pantry there is a broad shelf sufficiently large to hold a wide bake board, this shelf being at right angles with the shelves where the supplies are placed, and it is possible to stand in one place while preparing a baking and at the most take but a step or two to the farthest end of the

shelves. In froat of this shelf is a large window which gives perfect light by which to work without straining the eyes. All up and down the sides of this window small brass nooks are fastened into the woodwork, and on each of these hooks is placed one uten-sil used in cookery. When one is at work it is possible to lift any one article without disturbing the rest, and, as each article is always kept on its own hook, it becomes almost a mechanical movement to reach for any utensil needed.

On the wall at the right of the bake board is a knife rack, and all around the woodwork of the door as well as on the back of the door more brass screws are fastened, and on these saucepans, baking pans and larger utensils are hung, each one on a hook by itself.

Papers are kept at hand all the time to use in various ways, and on the upper part of the pantry door is fastened a receptacle for the papers. It is most simple in con-An oblong piece of denim is struction. An oblong piece of definition turned in on all the edges, a selvage being turned in on all the edges, as a selvage being the denim used for the top of the bag. The denim is then laid against the back of the door and tacked into place with large headed tacks. Another line of tacks down the middle divdes it into two compartments, and in one side newspapers are kept, while in the other are placed paper bags of all sizes and pieces of clean wrapping paper. The linings of all cake and cracker boxes are saved, for these may be used underneath a flat iron, as a lining for cake tins and for wrapping the various parts of a luncheon so that one article of food will not be contaminated by the rest. There are many other uses to which these box

Inings may be put.

A fine idea for pantry shelves is to use two coats of white paint and then a finishing coat of white ename! Wash the shelves with cold water as soon as the ename! dries, and then it will harden quickly. Over this place no olicloth or papers, but leave the shelves bare and notice the improvement; since there are no which crumbs can collect there is no en-couragement for mice, the enamel is easily wiped off with a damp cloth, and with such a finish it is never necessary to clean the entire pantry at once. It keeps clean all the time.

Summer Sandwiches.

Sardine Sandwiches.-Use in bulk equal parts of yolk of hard-boiled eggs rubbed to a smooth paste and the flesh of sardines freed from skin and bone and shredded with a silver fork. Season to taste with lemon juice and paprika and spread on thin slices of bread, buttered, or on crackers. If crackers be used do not prepare the sandwiches until just before serving, lest the crackers lose their crispness Garnish with silces of lemon and parsley.
Russian Sandwiches.—Cut the bread hin rounds, triangles or fingers. Butter slightly after cutting. Moisten finely chopped olives with mayonnaise dressing and spread upon half the pieces of buttered

Epicurean Sandwiches.-Cream together four tablespoons of butter and one tea-spoon of mustard. Press the yolks of four hard-boiled eggs through a seive and add them to the butter and mustard. Then add four anchovies, boned, four small gherkins, four anchovies, boned, four small gherkins, pickled, a few leaves of chives and a sprig of tarragon, chopped together until fine. Spread bread cut in fanciful shapes with the mixture and press two pieces together. Preserved Ginger and Grange Peel Sandwiches.—Slice the ginger and orange peel as thin as possible; butter thin bread, cut in fanciful shapes, most delicately, add some shavings of ginger and orange peel. some shavings of ginger and orange peel, and press two pieces together. Garnish the dish with sections of orange candied. Always cut the bread before spreading with butter and do not spread the butter

ways cut the bread before spreading with butter and do not spread the butter or the mixture quite to the edge of the bread, thus avoiding soiling the fingers.

Marguerite Sandwiches.—Chop the whites of hard-boiled eggs fine and press the yolks through a sieve. Cut the bread in thin rounds and spread them with butter. Season the whites with French dressing, or the bits will cling together better if a boiling dressing be used. Mayonnaise will iliquefy too quickly. Put the whites in a ring on the rounds of bread; fill in the centers with the sifted yolks. Serve uncovered. Some bits of cress or parsley may be slipped in under the ring of white or the dish may be garnished with green. With Cucumbers.

Cucumber and Lettuce Salad .- Let a cu-

cumber chill thoroughly in ice water. Pare, then cut in slices lattice fashion on a handy slicer. Cut one slice, turn the cu-

three green cucumpers of medium size and cut in quarters crosswise. Cut each quarter into halves lengthwise and take out the seeds. Cook slowly half an hour in a quart of boiling water salted. Drain in a quarter water salted beloate shade of green, a little cochineal cochineal salted by the salted salted an exquisite pink shade, while in a cup of sauce made of two tablespoons each of butter and flour, three-fourths cup chicken or veal broth, one-fourth cream, one teaspoon lemon juice, and salt and pepper to taste.

three quarts consomme prepare three cucumbers. Pare the cucumbers, taking a thicker paring from the ends than the sides. With an apple corer remove the opening with chicken or veal force meat, ising any sauce to mix the force meat. Let simmer half an hour in white broth very smooth. In the meantime, in another with a dozen bits of salt pork, salt and dish, melt three-fourths of a cup of gratpepper. When cooked cut in crosswise slices half an inch thick. Serve three or

hour. Add boiling water, if needed, to fill the ingredients accurately. the jars. Screw down the covers and set

are cold. save that a pint of tomatoes is all that is required for use in a small family at one

String Beans.-The starch in vegetables as the covers when the jars are cold.

Eggs a la Italien in chafing dish. Entire wheat biscuits.

Berries. Eggs a la Italien.-Put one cup milk to

Devil's Food Cake.-Beat half a cup of

Afternoon Callers.

Just now, afternoon tea, with its hot beverages, its crumplets, muffins and similar wintry dainties, is giving place gradually to a porch function, which has not as yet received a definite title. Afternoon callers at nearly all summer homes are served with some cooling beverages, such as iced tea, lemonade or fruit punch, with which small, delicate cakes are passed.

In summer colonies and suburban towns oil. They are usually made on a large scale there is actual rivalry in the making of these dainty afternoon cakes. Quite frequently some old-fashioned simple receipe is used for the foundation, and variety is caustic soda (commonly called potash) with secured in the form of the icing. Then, too, old-fashioned cookery is apt to prove a pleasant relief after the winter round of caterer's fare. The following recipes will afford considerable variety in small cakes:

> cakes must be mixed with infinite care. Sift one-quarter of a pound of flour at least three times and sift carefully one-half pound of powdered sugar. Beat the yolks and whites of four eggs separately, Have ready the strained juice of a lemon and half its grated rind. Beat the sugar and yolks of the eggs together hard. Then add alternately the sifted flour and the whites beaten stiff enough to stand alone, and last the lemon juice and rind. Have your oven hot and a number of pans lined with buttered paper, but not too near together, and bake the cakes a delicate yellow brown. It is better to try one of the little cakes first and see whether it "runs." If it does beat the batter again for several minutes very hard and add just a trifle of sifted flour. When these are cold, put the flat side of two cakes together, filling between them with a little whipped cream or a gelatine substitute for whipped cream. Then ice all over with chocolate, rose, pistache or white icing.

made as follows: Put an even teaspoon-

Surprise Cakes .- Beat one-half cup of butter to a cream with one cupful of brown sugar (coffee A sugar will not do;

cocoanut carefully and save the milk, to which add an equal quantity of water.
Dissolve in this combination of cocoanut
milk and water one pound of powdered
sugar and simmer gently until it becomes a sugar and simmer gently until it becomes a syrup which ropes. Then turn out into a buttered dish. Have ready the beaten whites of three eggs, into which has been whipped one-half pound of sifted powdered whipped one-half pound of sifted powdered sugar. Mix with this the grated fresh cocoanut and add, little by little, all the while, the boiled syrup, which should have cooled sufficiently so as not to scald the whites of the eggs. Drop a tablespoonful upon a buttered paper and bake in a moderate oven. If the mixture runs so that it makes a shapeless mass on the pan, beat in a little more sugar. Keep the cakes far enough apart so that they will not far enough apart so that they will not run together and lose their shape, and

Nut Cakes .- Chop a cup of mixed nut kernels until they are very fine and set aside until needed. Cream together half a cup of butter and one cup of pulverized or confectioners' sugar. Add the yolks of three eggs beaten very light and eight tablespoonfuls of cold water. Have the whites of the eggs beaten stiff and just enough sifted flour to make a thin batter. Flour and whites of eggs should be added alternately, and at the last moment stir in the finely chopped nuts, plentifully dredged with flour Bake these in patty pans, using both the round and oblong sets. Grease the patty pans well so that the cakes will come out in good shape. When ice cold, cover with boiled icing, for which the recipe has already been given, flavor with lemon, and stick half of a nut on top of each cake

Mocha and maple flavoring are very popular this season, and plain cake, cut into odd shapes and iced with either one of these

shapes and iced with either one of these flavorings, will be rereived with favor. For the cake try this recipe:

Two cups of powdered sugar, sifted and heaten to a cream with two-thirds of a cup of butter. Add the beaten yolks of four eggs and whip until very light. Next add one-half of a cup of sweet milk slowly, so that the mixture will not curdle, then three cups of flour measure after it is sifted and

In the Summer-

are serviceable.

Charming are green wickerwork screen with panels of plaited twine. They are substantial enough to last for years and light

dress not only the standing furniture but the couch cushions and head rests should | The Lampsbe cased in slips.

for to match the tint of the stripe in the furniture covers. Figured rugs and carpets and figured tap-

freshing in effect,

To Finish-

then filled and stained the desired color. and show white.

coats are laid on, each one being sandput on with a brush and then rubbed off with a cloth. This process gives a smooth

show little. show little.

To renovate this finish put on another coat of the wax, rubbing it off carefully. If the floor becomes dingy and perhaps gummy wash with turpentine. And after wax and turpentine have been removed down to the shellac put on a new coat of wax in the same manner as at the

much water. It is better to wipe the floor completely with a damp cloth, Japanese fashion, than to wash it freely with mop and pail.

neys, shades and burners cleaned whenever should be filled nearly to the top of the low for possible expansion of the oil. If with the gas collected there, and cause an explosion. The wick should be soft and loosely woven, and must fill the burner, but not crowd it. If loosely fitted it will admit air to the reservoir.

with soft paper and then washed with ammonia and water or alcohol and water, because soap is likely to make them cloudy. will break when heated.

spoon of salt to each gallon of water. The Bring the water slowly to the boiling point, neys cool in the water. It is wise to buy several chimneys at a time, and thus have

a stock against accidents.

The wick should be cut only at the corners. Then epen the burner, turn the wick down almost level with the brass, and wipe it with a piece of old cloth. Turn the wick a little higher and wipe it again. Repeat the process until all the charred portion has been removed, then wipe all parts of the burner and put the cloth in the fire. Oily cloths should never be left about the house.

ed it is necessary to cleanse the wick and burner in a more energetic way. Oftentimes it is best to replace the wick with a new one. If there is enough of the old wick left to make it worth while place it, with the burner, in strong soda water and boil them until the oll and dust are re-moved. Rinse them in hot water and place the wick where it will dry. But the

The receiving hostesses were veritable sea frocks and delicate coral and silver girdles

Cakes iced in green.

Clam bouillon.
Fish souffle baked in scallop shells.
Cream sandwiches. Olives. Salted nuts.
Fish salad. Salted wafers.
Ices in the form of sea shells.

soft light over the table The menu was served in shells and con-

One novelty consisted of a number of quota tions from Scripture and poetry lettered on creamy unruled linen paper inserted be pair of shells, all the quotations bearing on the sea. There were other shells | and necklaces.

City home room doors should be left open as much as possible and screens should be Then a coat of thin prepared wax is laid. This is in the form of a liquid and may be substituted for portieres wherever practicable, as they provide a lighter and more graceful effect. The screens of simple framing filled in with bead paneling similar to the bead curtains afford a cool, shimmering aspect, and at the same time

and graceful to see. Besides these there are screens fashioned of linen, holland and denim panels, useful and comely. In putting the drawing room in summer

The florid embroidery and rich garniture on the cushions which are welcomed their condition demands it. The lamps in winter are distasteful in the simplicity of summer furnishings. For slip covers reservoirs, leaving just space enough to alleaves of the cabbage, the only ones to be holland are on the market, some of glazed | too large a space is left air may enter, mix surface cotton of cream or ivory ground, lined and striped in delicate tints. When covers of this sort are used the cushion slips may be similar or else an all over

estries help to make a room look smaller, which is undesirable in warm weather. The new cotton mixture rugs and art squares of fine grade and matting rugs come in charming shades of green and They should be thoroughly dried or they wood colors with simple ground work and effective hues in effective borders. While it is a trouble and expense to make the summer substitutions there is compensa-tion in the additional comfort and the saving of wear to the winter carpets and rugs.
An unmatted stairway is agreeable in summer if the wood be of such character that it can be stained and made presentable, but uncovered stairways, if much used, are

So a strip of matting is a good ar-The wealthy folks with half a dozen homes to choose from are furnishing summer apartments for themselves after the homelike old world models in unvarnished Swedish and Norwegian woods, furnishings almost entirely bare of organient and re-

A hardwood floor always have the floor carefully planed, scraped and sandpapered, If a shiny or glossy surface is desired a thin coat of shellac is put on, and this is followed by one or more coats of varnish. While this makes a neat looking floor it will not keep its appearance as well as a floor finished by the shellac and wax process. On the floor finished with the varnish scratches and heel marks are easily made

finish take raw linseed oil and turpentine in equal parts and apply with a soft cloth, rubbing off with a second cloth all superfluous oil. This preparation deadens and partially fills the scratches; it also removes soil that is not affected by water.

In the shellar and wax method several ton result. In the shellac and wax method several tion result.

liquid and may be

and shiny floor, but not so glossy as varnish, and on it heel marks and scratches

first treatment. In washing hardwood floors do not use

Should be filled every day and the chim-

The chimneys, if smoked, should be wiped

New chimbneys are made more durable water should completely cover the glass. then remove the kettle and let the chim-

house. They may be safely kept in a covered tin pail. If lamps give out a bad odor when light-

the wick where it will dry. Rub the darkened portion of the burner with sand soap and rinse it again in hot water. The clear-

If brought up on plain, wholesome foods,

will be their own best guides as to their bills of fare. A child that is well is hungry at the proper time, and if he refuses food there is a reason for it. Eating between meals is a frequent cause for lack of appetite at mealtime, and the producer of many cases of indigestion. Nothing is more important than that meals should be regular. Daintles in the way of fruit, candy and nuts should be eaten then, and not at intervals during the day. In this, as well as in many other matters, the victim is literally killed with kindness.

A hungry child will eat bread and butter, and this alone should be offered when the plea of hunger is offered before a regular meal. Once regular habits are gained there will be no warfare and little thought given to the subject of eating. Many a willful disposition, obstinate trait and naughty spell results directly from unwise parental management, and, if the truth were known, the consequent upbraidings and disciplinings should by right be bestowed upon the Little meat is required by the young child, and, until all the teeth have come, only meat soups should be allowed. Beef, mut-ton and poultry are the best meats for chil-

should be at an hour when the schoolgoers can have plenty of time for their morning meal without undue haste to reach school in season. The hearty meal should be in the middle of the day, and only simple food allowed at night. Tea and coffee should never be given to a growing child. Made dishes, such as croquettes, and all fried foods, including doughnuts, are hard to digest, and ought to be absent from a bill of fare prepared for children. Whole wheat bread is far and away better than fine white breads, not only for the children, but for all the adult members of the family.

stewing are necessary for both. Dried an ples, too, if care be taken, may be made appetizing, and any of these served with whipped cream will satisfy a child's longing for goodies. Dates and figs are desirable and will always be hailed with pleasure. Either may be cut up and served with ce-reals and served with cream. Raisins may be added to apple sauce, cereals, rice or al-most anything suitable for dessert, with good results. Tapioca with fruit, baked apgood results. Taploca with fruit, baked apples, fruit sherbets, and ice cream, gelatines, rice, chocolate puddings are all relished by the little people of the house.

It is most important that the cereals be thoroughly cooked; fifteen and twenty minutes are insufficient. utes are insufficient. It is well to vary these, and not give the children an opportunity to weary of any one. Breakfast should be at an hour when the schoolgoers

dren, and there should always be an abundance of milk and eggs. The menu should include fruit and vegetables in season, and these should appear at every meal. Pie should be rarely if ever used in a family of children. Deled prups and appleats are The Children-

both delicious if cooked properly, and they crops are much preferred by the young agriare healthful. Thorough soaking and long culturist.

the outer leaves one above the other, first

nsomme with Stuffed Cucumber.-For sides. With an apple corer remove the seeds, inserting the corer at both ends if needed. Parboll two minutes, rinsing in sweet milk, in which one teaspoonful of soda has been dissolved, and two and one-soda has been dissolved, and two and one-soda has been dissolved and two and one-soda has been dissolved.

four in each portion of soup.

Canning Vegetables. Tomatoes.-To can tomatoes whole, select tomatoes that will pass through the mouth of the jars. But four and the but hot, oven. The cake when baked mouth of the jars. Put four or five into a wire basket and plunge the basket into a kettle of boiling water. Then remove the longs and ice thickly with pure white ichard a long and ice thickly with pure white ichard a long and ice thickly with pure white ichard a long and ice thickly with pure white ichard a long and ice thickly with pure white ichard a long and ice thickly with pure white ichard a long and ice thickly with pure white ichard a long and ice thickly with pure white ichard a long and ice thickly with pure white ichard a long and ice thickly with pure white ichard a long and ice thickly with pure white ichard a long a long and ice thickly with pure white ichard a long a long and ice thickly with pure white ichard a long a skins and cut out the hard parts around the stem ends. Repeat until the jars are filled. Dissolve a tablespoon of salt in four quarts cakes which, golden in the center and nutof boiling water and fill the jar on the top. brown around the edges, look so tempting Put the rubbers in place and the covers on in a caterer's case. They must be made acloosely. Set on a rack in a steam kettle filled with water nearly to the height of the rack. Cover and let boil nearly half an song at any housefurnishing counter. Weight song at any housefurnishing counter. Weight

aside. hard portions, as directed above, and cut in slices. Bring to the boiling point in a granite or white-lined saucepan. Add one teaspoon of salt to each quart of fruit. Fill mixture thoroughly. Have ready a shalthe jars, put on the rubbers and covers, and low baking pan lightly greased or lined the jars, put on the rubbers and covers, and cook in the steam kettle about half an hour. Fill from one of the jars, if needed, and make the covers tight. If a steam kettle be not at hand, let the tomatoes cook in the saucepan covered ten or fifteen minutes. Have the cans and covers standing in boil-ing water. Fill the cans to overflowing, then adjust the rubbers and covers and set aside. Tighten the covers when the jars The size of jars is immaterial,

they mature ferments quickly and renders it impossible, save by the use of chemicals, to can other than young, green and tender products. To insure tenderness can only such vegetables as are known to be freshly products. gathered. On no account use such as are known to have stood much more than an When possible, use a canner, as it simplifies the process. Wash young and tender string beans and remove the ends and strings. Keep green beans about two inches in length whole. Cut butter beans in two or three pieces each. Pack in glass cans and set in a folded cloth on a rack in a steam kettle or canner, in which there is boiling water nearly to the height of the rack. Dissolve a tablespoon of sall to the should not be allowed to brown, but rack. Dissolve a tablespoon of sait in four quarts of boiling water and pour the water slowly over the beans in the jars, filling each to overflow. Put the rubbers and lids in the kettle to be sterilized, not on the jars. Cover and cook from an hour to an hour and a quarter, then adjust the covers and cook fifteen minutes longer. Tighten

A Sunday Supper-

heat in the upper pan of the chafing dish. When the milk is hot add half a cup of boiled spaghetti chopped, half a cup of mushrooms peeled and cut in quarters, and one tablespoon of butter. Season to taste with salt and pepper, cook two minutes and add four eggs well beaten. Stir until the mixture begins to thicken, then reduce the flame and serve at once. A tablespoon of chopped parsley may be added.

handy silcer. Cut one silce, turn the cucumber half way round, and cut the next, and continue in the same manner. Let the silces stand in ice fifteen minutes. In the meanwhile cut off the root from a head of fresh, crisp curly lettuce, discarding the outer leaves. Wash each leaf thoroughly. Shake in a cheesecloth or a wire basket to free from the water, and wipe with cutes so turned as to drain off any water.

Oil will not adhere to a wet surface. Pile butter to a cream and add gradually one cup of four eggs four eggs and whip until very light. Next add one-half of a cup of sweet milk slowly, so that the mixture will not curdle, then three cups of flour, measure after it is sifted and alternately one cup of milk and two and one-third cups of flour, into which four the beaten until dry, one teaspoonful vanilla extract and half a cup of grated chocolate, melted over hot water, and beat thoroughly.

In the cup of sugar; beat the yolks of four eggs and whip until very light. Next add one-half of a cup of sweet milk slowly, so that the mixture will not curdle, then three cups of flour, measure after it is sifted and alternated with the whites of the the witter of the treatment of butter. Add the beaten yolks of four eggs one-half of a cup of sweet milk slowly, so that the mixture will not curdle, then three cups of flour, measure after it is sifted and alternated with the whites of the the mixture will not curdle the mixture will not curdle. The mixture will not curdle the mixture will not curd butter to a cream and add gradually one

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Cream Sponges.-The batter for these

The substitute for whipped cream is

the outer leaves one above the other, first a sharp knife into narrow ribbons. Pour four tablespoons of oil into a bowl, add a dash of paprika, and one-fourth teaspoon of salt, then beat in, little by little, one or two tablespoons of vinegar or lemon juice, and when an emulsion is formed pour over the lettuce placed in the bowl. Lift the lettuce with the spoon and fork to mix with the dressing. Drain and dry the cucumber slices between folds of the cloth and dress in the same manner, using enough oil and vinegar to coat the slices. Turn upon the lettuce and sprinkle the whole with fine chopped chives. If a clove of garlic be at hand cut it in halves and with it rub over both sides of a small slice of stale bread freed of crust. Cut the prepared bread into cubes and put them in ful of gelatine to soak in three teaspoonof stale bread freed of crust. Cut the prepared bread into cubes and put them in the sa ad bowl first that they may catch any dressing that falls from the salad. Serve a cube of bread in each dish of salad little more than blood warm and then beat the mixture to a white mass. When Stewed Cucumber Sauce Supreme.—Pare to stiff to will give an exquisite pink shade, while melted chocolate may be added for brown coloring. This may be set away in jelly glasses until needed.

pure brown sugar must be used). Add the yolks of three eggs and the white of one beaten very light, then half a cup of fourth cups of flour measured after it has been sifted. Beat this mixture until it is ed chocolate, one cup of brown sugar and one-half cup of sweet milk. When chocolate and sugar are thoroughly dissolved pour them into the other mixture and add one teaspoonful of vanilla. Have ready a shallow cake pan lined with greased paing flavored with vanilla.

Golden Jumbles.-These are the water-like curately and good results can be secured only through the use of a pastry bag, which pound of butter to a cream and add gradu-ally one-half pound of powdered sugar, sifted. Beat this until light and creamy. Sliced Tomatoes.—Remove the skins and white and yolks togeth-whard portions, as directed above, and cut in together with one teaspoonful of vanilla and two tablespoonfuls of sherry. Last add nine ounces of sifted four and beat the with greased paper. Drop the mixture into the pastry bag and press it through the tube until it forms small, round, almost transparent cakes. Bake in a moderate oven until the edges are a delicate brown. Remove carefully from the pan and do not allow the cakes to overlap while cooling.

> Fresh Cocoanut Cakes.-Crack a fresh be merely a rich ivory yellow.

while the icing is still soft.